



## Amarone Classico Riserva DOCG

Wine	Dry Red
Grapes	50% Corvina, 20% Rondinella, 20% Corvinone, 10% other authorized grapes.
Harvest	The grapes are harvested by hand, directly in the vineyard during the month of September, and placed directly into small plateauax of plastic, on single layer, until December/January. This process is called "Appassimento".
Vinification	Fermentation in temperature controlled stainless steel tanks for about 20-30 days with indigenous yeasts, where they for a period of 8-10 months. Aging for 4/6 years in Slavonian oak casks with capacity from 10 to 60 hectoliters.
Alcohol	16°
Tasting Notes	Dense, ripe and lush berries with a hint of dark chocolate. This is a wine of power and elegance, harmonic and enticing. The finish is long and satisfying.
Food Match	Wild game birds, Wild goat, Risotto all'Amarone, Gorgonzola cheese, Dark chocolate desserts, Cheesecakes, Hazelnut and Almond desserts
Serving Temperature	18°C - 20°C
Planted Area	Grapes selected on the surface of 16 hectares of vineyards of several years of planting
Exposure	West - Southwest
Soil	Different, consisting mainly of red clay and brown, and "toar" on Eocene limestone
Plantation	Simple trellis
Plants per Hectar	4200
Acidity	6.0 - 6.5 grams/liter

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